

Please amend the claims as follows:

1. (currently amended) A solid phase chunk suitable for admixing to, or as the sole constituent of, animal food compositions containing proteins, one or more water-binding components, water and salt comprising at least one phase, in which the proteins are formed of a high strength matrix as a result of a denaturing state, said matrix being able to withstand processes such as sterilization and storage for several years without any significant strength losses and wherein said proteins are either selected from a group consisting of concentrated blood plasma, blood plasma powder, egg albumin powder or from the group consisting wheat gluten, soybean proteins, and wherein said water-binding components are either selected from the group consisting of flour, starch, waxy maize starch or from the group consisting of silica, physiologically unobjectionable metal oxides, non-toxic inerts ~~water-absorbing substances~~, or from the group consisting of cellulose powder, plant fibers, or a combination of substances from the different groups and that define the texture of the chunk solely through the choice of the nature and quantity of the proteins and water-binding components and wherein following the production thereof the content of proteins is 10 to 35 wt%, of flour, starch, waxy maize starch, 15 to 40 wt% and of silicas, physiologically unobjectionable metal oxides, non-toxic inerts, ~~water-binding~~~~absorbing~~ substances and 5 to 25 wt.% of cellulose powder/vegetable fibers.

2. (currently amended) A chunk according to claim 1, wherein the a-solid phase of said chunk has a fat or oil proportion below 5%.

3. (currently amended) A chunk according to claim 2, wherein the a-solid phase of said chunk has a fat or oil proportion below 2%.

4. (original) A chunk according to claim 1 wherein the weight ratio of the protein-containing ingredients to the water-binding components is in the range of 2.5:1 to 0.3:1.

Cancel claim 5.

6. (previously presented) A chunk according to claim 1 wherein following its production, the ratio of proteins to flour is between 0.6 and 1.4.

7. (previously presented) A chunk according to claim 1 wherein following the production thereof, the moisture content is about 35 to 65%, the carbohydrate content between 10 and 30% and the fat proportion below 5%.

8. (previously presented) A chunk according to claim 1 wherein following its production, the fat proportion is below 2%.

9. (currently amended) A chunk according to claims 1, 2, 3, 4, 6, 7 or 8 wherein said chunk comprises an inner and an outer phase said outer phase being between at least 10 and preferably 18 times more deformation-resistant than the inner phase.

10. (previously presented) A chunk according to claims 1, 2, 3, 4, 6, 7 or 8 wherein said chunk comprises an inner and an outer phase and wherein said inner phase is a phase comprising cooked or uncooked meat pieces.

11. (previously presented) A chunk according to one of the claims 1, 2, 3, 4, 6, 7 or 8, characterized in that it comprises an inner and an outer phase, the inner phase having a composition according to one of the claims 1, 2, 3, 4, 6, 7 or 8 and is between at least 10 and 18 times more deformation-resistant than the outer phase.

12. (original) A chunk according to claim 1 wherein said chunk comprises an inner and an outer phase and wherein said outer phase is an emulsion or a gel or has a soft, easily deformed consistency.

13. (currently amended) A process for the production of a chunk containing proteins wherein the proteins are dissolved in water, water-binding substances are then dispersed in the protein solution, the viscosity of the resulting suspension is adjusted by an appropriate addition

of swellable ~~or water-absorbing~~ substances, the resulting phase is shaped to strands having a clearly defined size, the resulting strands are denatured and are then cut to a suitable size and are packed and sterilized alone or optionally with outer components and wherein the texture of the chunk is determined solely by the choice of the nature and quantity of the proteins and the water-binding component.

14. (original) A process according to claim 13 wherein the proteins are dissolved in water, accompanied by the addition of salt.

15. (original) A process according to claim 13 wherein the water-binding substances dispersed in the protein/salt solution are selected from the group consisting of flour, starch, or waxy maize starch group.

16. (currently amended) A process according to claim 12 wherein the viscosity of the suspension is adjusted by the addition of one or more substances selected from the group consisting of flour, silica, physiologically unobjectionable metal oxides, non-toxic inert, ~~water-absorbing substances~~, cellulose powder, or vegetable fibers.

17. (original) A process according to claim 12 wherein the shaped strands have an average diameter of 1- to 35 mm.

18. (original) A process according to claim 12 wherein the denaturing stage involves a temperature change or a pH-value change.

19. (original) A process according to claim 7 wherein the temperature is raised to at least 85°C for performing a denaturing state.

20. (original) A processing according to claim 12 wherein the pieces obtained following the cutting stage have a size appropriate for consumption.